

GENERAL DETAILS

BTB Product Name	Sweetbird Raspberry Syrup (1L) 6 x 1L case	BTB Product Code	NSB309
Barcode	EAN Code (Unit Barcode)	ITF Code (Outer Case Barcode)	
	5060175133298	15060175133295	
Preparation Instructions (basic)	Syrup for flavoured beverage preparations.		

Manufacturer Name	Beyond the Bean Limited		
Manufacturer Address	Unit 5, Cala Trading Estate, Ashton Vale Road, Bristol, BS3 2HA	Phone	+44(0)117 9533 522
		Fax	+44(0)117 9533 422

PRODUCT DETAILS

INGREDIENT DECLARATION

Suggested ingredient declaration– all allergens must be highlighted in **bold**

Sugar, Water, Raspberry juice from concentrate (10%), Natural flavouring, Acid: citric acid, Fruit & vegetable concentrates: black carrot & elderberry.

Ingredient declaration on pack– all allergens must be highlighted in **bold**

As suggestion.

May Contain– any alibi labelling required; this should be minimal, appropriate allergen controls should be in place

N/A

Suggested legal name

Raspberry flavoured syrup

Legal name on pack

As suggestion.

ADDITIVES

State all additives present. Colours, flavourings and preservatives must state if natural (N), artificial (A) or chemical (C).

Flavourings: if natural state if they meet the 95:5 rule.

Function	Additive	E No	% of final product
Flavouring	Natural flavouring (Raspberry) (N) Specify if it meets the 95:5 rule: No	N/A	CONFIDENTIAL
Acid	Citric acid (C)	E330	

SUITABLE FOR /CERTIFICATIONS *When completing this section please also consider all processing aids*

CATEGORY	YES/NO	NOTES
Suitable for vegetarians	YES	
Suitable for vegans	YES	Registered with the Vegan Society
Suitable for coeliacs	YES	
Organic certified	NO	
Fairtrade certified	NO	
Kosher certified	NO	
Halal certified	YES	

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
Celery & celeriac	N	N	N	
Cereals containing gluten	N	N	N	
Crustaceans & derivatives	N	N	N	
Egg & derivatives	N	N	N	
Fish & derivatives	N	N	N	
Lupin & derivatives	N	N	N	
Milk & dairy products	N	N	N	
Molluscs & derivatives	N	N	N	
Mustard & derivatives	N	N	N	
Nuts (including oils)	N	N	N	
Peanuts (including oil)	N	N	N	

ALLERGENS	Contains Y/N	Used on site / Y/N	Possible cross contamination Y/N	NOTES If 'Y' to 'used on site' what measures are in place to prevent cross contamination? Cereals containing gluten – specify grain
Sesame seed & derivatives	N	N	N	
Soya & derivatives	N	N	N	
Sulphur dioxide /sulphites > 10mg/kg	N	N	N	Carry over additive in sugar (exempt from EU allergen labelling as <10ppm)

GENETICALLY MODIFIED INGREDIENTS

Such ingredients may include: Maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, plain caramel

Such ingredients may include: maize based glucose syrup, corn flour, soya lecithin, soya oil, maltodextrin, citric acid, palm ceramides.					(Y/N)	
Have any ingredients been grown from seeds or derived from a raw material that has been Genetically Modified?					N	
Have any genetically modified micro-organisms or enzymes been used in the production of any ingredient which is used in the production of this product?					N	
For products of animal origin, were animals fed on feed / feed ingredients derived from Genetically Modified seeds?					N/A	
If yes please complete below. **GM = Genetically modified; IP = Identity Preserved.						
Ingredient/Raw Material		Supplier		Processing Site	GM** (Y/N)	IP ** (Y/N)
N/A		N/A		N/A	N/A	N/A

CONFIRMATION OF NON IRRADIATION STATUS

Confirm below	(Y/N)
This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC (The Food Irradiation (England) Regulations 2009).	Y

NUTRITION

All boxes must be completed, Values must be able to be verified analytically if requested. BTB will calculate per serve nutrition

Per 100g (as sold)			Per 100ml (as sold) Data in g & ml is required for liquid products		
Energy	kJ	1135	Energy	kJ	1504
Energy	kcal	267	Energy	kcal	354
Fat	g	0	Fat	g	0
Saturates	g	0	Saturates	g	0
Carbohydrate	g	65.6	Carbohydrate	g	87
Sugars	g	65.5	Sugars	g	86.7
Fibre (AOAC)	g	0	Fibre (AOAC)	g	0
Protein	g	0	Protein	g	0
Salt	g	0.02	Salt	g	0.03
Sodium equivalent	mg	8	Sodium equivalent	mg	12
Source of information		Calculated from raw material data	Source of information		Calculated from 100g figs using density conversion
			Density conversion used		1.325

NUTRITION — calculated per serve (BTB to complete)

Nutrition				calculated per serve (DIB to complete)	
Serves per pack	62	Serving size ml	16		
		Serving size g	21.2		
Energy	kJ	240			
Energy	kcal	57			
Fat	g	0			
Saturates	g	0			
Carbohydrate	g	13.9			
Sugars	g	13.9			
Fibre (AOAC)	g	0			
Protein	g	0			
Salt	g	0			
16ml serve = 2 pumps					

PRODUCT ATTRIBUTES *Please add any other applicable attributes*

	Acceptable Standard	Unacceptable Standard
Appearance	Liquid, no particles.	Not matching
Colour	Dark, ruby raspberry red.	Not matching
Texture	Smooth, free flowing viscous liquid.	Not matching
Flavour & Aroma	Sweet "Scottish type" raspberry.	Not matching

PROCESS CONTROLS
MANUFACTURING PROCESS *Brief description of process*

Purchase and intake of raw materials from approved suppliers, Storage of raw materials, Weighing, dissolution, filtering, mixing & further filtration, pasteurisation, cooling, bottle washing, filling & capping. Labelling, coding, palletisation, storage and dispatch.

HACCP CONTROLS

Process Point	Hazard	Critical Limit	Monitoring Frequency	Corrective Action
See HACCP Plan				

MICROBIOLOGICAL CONTROLS

	Target	Reject	Test Frequency
TVC	<100	>1000	As per schedule
Enterobacteriaceae	<10	>10	As per schedule
Salmonella	Not detected in 25g	Present	As per schedule
Yeasts	<20	≥20	As per schedule
Moulds	<20	≥100	As per schedule

PHYSICAL/CHEMICAL CONTROLS

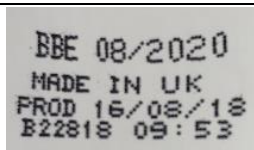



Parameters that prove the product is intrinsically safe to eat, legal and meets expected quality (eg pH, aW, brix)

Control	Target	Lower Limit	Upper Limit	Test Frequency
Brix	67.1	-2.0	+2.0	Each batch
pH	2.41	2.31	2.51	Each batch
Density	1.325	-0.04	+0.04	Each batch
Min fill volume (ml)*	1000ml	*Packed in accordance with average weight legislation		First 12 bottles and then 6 every 20 minutes.

FOREIGN BODY DETECTION
Metal detection

Is the product metal detected?	No
Filtering / Sieving	
Are all ingredients sieved /filtered?	Yes – post dissolution, and post mixing;
What size sieve / filter size is used?	1000 microns
How often is sieve / filter checked?	Before & after production

PRODUCT CODING /TRACEABILITY

	Single Unit	Outer Case								
Durability Date Code Format	BBE MM YYYY	BBE MM YYYY								
Method of date coding	Printed on bottle	Printed on the case label								
Batch coding format	BDDYY (Julian coding)	BDDYY (Julian coding)								
Position	Neck of bottle	On side panel								
Example of code as seen on single unit		<table><tr><td>Case Size:</td><td>6 x 1 ltr </td></tr><tr><td>Batch Number:</td><td>B00918</td></tr><tr><td>Production Date:</td><td>09/01/18</td></tr><tr><td>Best Before End:</td><td>01/2020</td></tr></table>	Case Size:	6 x 1 ltr 	Batch Number:	B00918	Production Date:	09/01/18	Best Before End:	01/2020
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Batch Number:	B00918									
Production Date:	09/01/18									
Best Before End:	01/2020									

PRODUCT UNIT & CASE PACKAGING – PHOTOS – these may be added post production

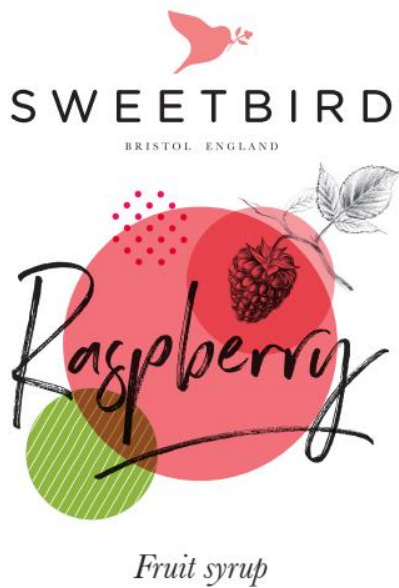
Front



Back



Front



Back

EN Raspberry flavoured syrup. **INGREDIENTS:** Sugar, Water, Raspberry juice from concentrate (10%), Natural flavouring, Acid: citric acid, Fruit & vegetable concentrates: black carrot & elderberry. **BEST BEFORE END:** see neck.

ES Sirope sabor frambuesa. **INGREDIENTES:** azúcar, agua, zumo de frambuesa a partir de concentrado (10 %), aroma natural, acidulante: ácido cítrico, concentrado de fruta y verdura: zanahoria negra y saúco. **CONSUMIR PREFERENTEMENTE ANTES DE:** ver cuello.

FR Sirop goût framboise. **INGRÉDIENTS :** Sucre, Eau, Jus de framboise à partir de concentré (10 %), Arôme naturel, Acidifiant : acide citrique, Concentrés de fruits et légumes : carotte noire et baie de sureau. **À CONSOMMER DE PRÉFÉRENCE AVANT FIN :** voir sur le goulot.

AR شراب بنكهة ثوت العليق المثلج، سكر، ماء، عصير ثوت العليق المركز (10%)، نكهة طبيعية الأصل غير حوائية، معطر الحوصلة، حامض الستريك، إي 330، مركبات ثوت لاء، والخصر، ات، العوزة، المواد، ويات، اللسان، باء، المشاء، العطلة، المتحدة، نو، الصانع، في، بوسنول، العطلة، المتحدة، في، مصنع، سائل، لوقيل، المصري، في، العطلة، لجرية، السوبرية، شركة، نكهة، الغذاء، التجارية، 00966531668686، الترخيز، عند، درجة، حرارة، التوفيق، من، الأصل، استخدام، قبل، وتاريخ، الإنتاج، في، الدفعة، انظر، اطر، تاريخ، الصلاحية.

NUTRITION / NUTRITIONNELLES / VALEURS العناصر / NUTRITIONNELLES	Per 100ml
Energy / Valor energético / Energie / الطاقة	1504 kJ / 354 kcal
Fat / Grasas / Matière grasses / الدهون	0g
of which saturates / de las cuales ácidos grasos saturados / dont acides gras saturés / الدهون المشبعة	0g
Carbohydrate / Hidratos de carbono / Glucides / الكربوهيدرات	87g
of which sugars / de los cuales azúcares / dont sucres / أنواع السكريات	86.7g
Protein / Proteínas / Protéines / بروتين	0g
Salt / Sal / Sel / ملح	0.03g

Date opened: 85318
 hellosweetbird
 Produced in Bristol, UK
 Sweetbird, BS3 2HA
 5 060175 133298
 e Vegan

Case					
	Unit gross weight	1.38kg approx.	Gross case weight	8.50kg	Pallet weight
For packaging details see Annex 1					

PRODUCT STORAGE / SHELF LIFE	
Recommended storage conditions	Ambient
Recommended storage instructions once opened	Ambient: Sealed with a lid or pump when not in use. Keep in a cool place and away from direct sunlight or sources of heat
Total shelf life from production	24 months.
Total shelf life once opened	Recommended: 2 months from opening

SPECIFICATION APPROVAL

This document sets out a specification for the above product and supersedes all previous issues. This product complies with the Food Safety Act 1990 and all associated legislation.

On behalf of **Beyond the Bean:**

Signature	<i>BSpicer</i>		
Name	Beth Spicer	Date	20.06.2023